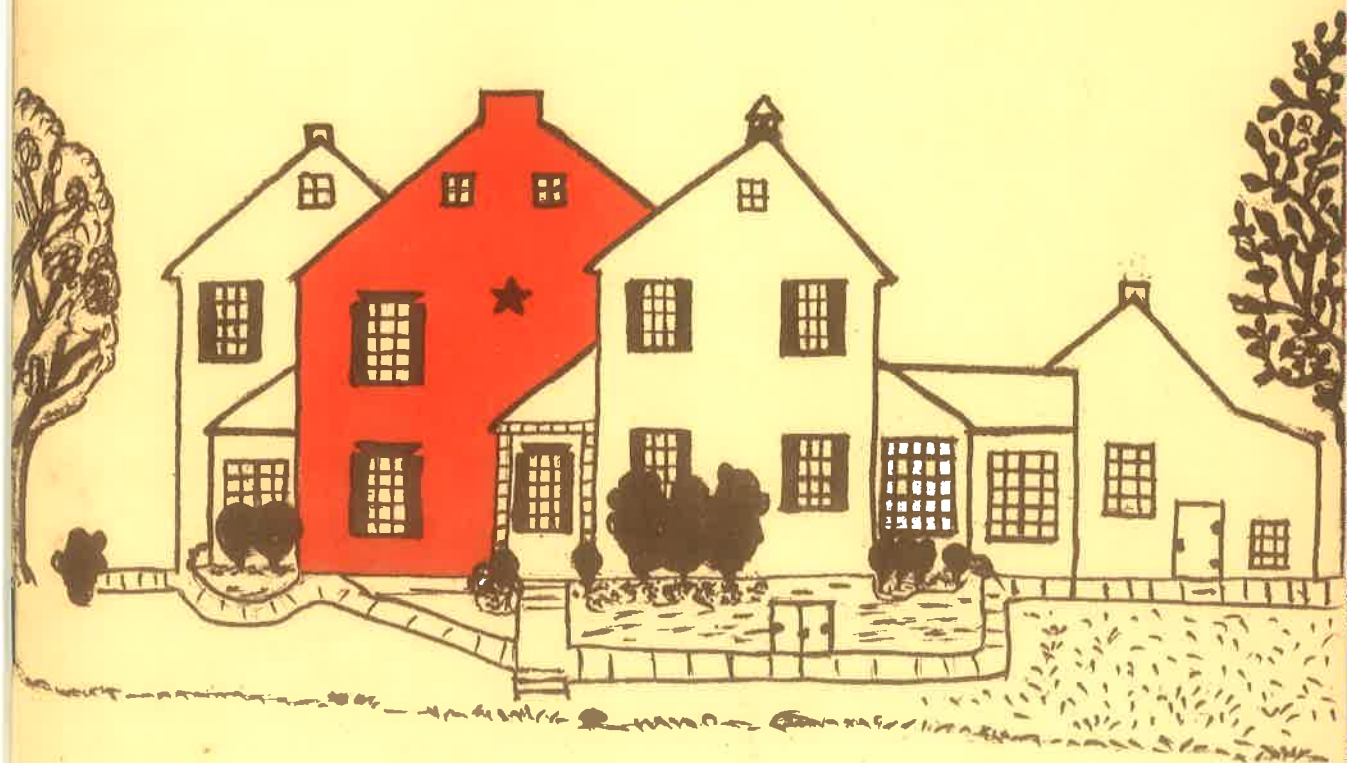


Ida's Favorite Recipes



Ida Fisher

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Dedicated to the visitors of Lancaster County Pa.

I hope you folks enjoy your stay in Lancaster County Pa. and also our way of eating. I have been meeting people from all over the world for fourteen years now and so many have asked about our way of eating and our foods. So I have made a cook book to give you an idea how we eat and to share our recipes. "Sincerely"

Jilda Fisher

Below I will give you an idea how we speak among ourselves. This is written in a dialect of high German and gives the same meaning as the paragraph above.

(Dedicated, zu der besuchende auf Lancaster County, Pa.)
Ich hoff ihr leute genießen dein Aufenthalt auf Lancaster County Pa. Und auch unser weg von essen. Ich haben leute begegnet von ganz über die welt für vierzehn jahre und so viel haben mich fragen unser weg von essen und unser ess sache. So ich haben an Koch-buch machen zu euch an idea geben wie wir essen und zu unser recipes schere. "Sincerely"

Jilda Fisher



Bread And Rolls

3.

Our Best Homemade Bread



(Use 1 quart warm water)
2 packs yeast

Mix yeast and water

$\frac{1}{2}$ cup sugar

1 tabel spoon salt

4 tabel spoon wesson oil

Next you mix your sugar salt and oil in a large bowl. Then you add your yeast and water.



Let this mixture set about 5 minutes



After this you knead your bread flour in gradually until your dough is smooth and easy to handle.

You will probably use 10 or more cups bread flour.

You should knead your bread flour in dough about 15 ten minutes. Next place in a large greased bowl with a flat bottom so your dough rises evenly.

Cover bowl and set in a warm place. Let dough rise $2\frac{1}{2}$ to 3 hours. Then you knead dough down and let it rise again till round on top. Next you shape into loaves and put in greased bread pans. Let rise again till it's a normal sized loaf. At all times when dough is rising keep covered with a cloth. Bake at 375° degrees for 35 to 40 minutes. This makes 4 medium sized loaves. If you don't succeed the first time please don't give up. It took me four times before I succeeded. So Good Luck.

"Recipe from my sister-in-law B. Fisher"

Our Best Sticky Bann Recipe

Recipe From A Church Friend

(2 packs dry yeast)
($\frac{1}{2}$ cup warm water)

$\frac{1}{2}$ cup milk scalded. Set aside to cool till lukewarm

$\frac{1}{2}$ cup sugar

1 teaspoon salt

2 eggs, well beaten

$\frac{1}{2}$ cup wesson oil

$4\frac{1}{2}$ cups bread flour



"Sticky Mixture"

1 cup molasses

1 cup brown sugar

2 tablespoon butter

Mix well

(This makes 4, 8 in. pan rolls)

First mix your water and yeast
Next add your sugar, salt, beaten eggs, milk,
and wesson oil. Put this mixture in a large pan
with a flat bottom. Add your flour gradually
beating well. The last 2 cups of flour knead into
dough till smooth and easy to handle. Then you
put your dough in another large greased pan
Cover and let rise till double its size and round
on the top. About 2 hours. Next you sprinkle flour
on your table then take part of your dough using
a rolling pin and flatten a long roll till about $4\frac{1}{2}$ in
wide. Take a tablespoon and spread part of sticky mixture
inside. Then roll dough and cut into 2 in. slices. Place
in a 8 in. greased cake pan with nuts sprinkled on bottom.
Let rise its double size and bake at 375° 15 min to 20 minutes.



Our Every Day Main Meal Recipes



Stuffed Turkey

A Rub inside of a 10 pound turkey with $1\frac{1}{2}$ tsp. salt. Stuff with bread dressing recipe below Rub outside of turkey with $1\frac{1}{2}$ tsp. salt and melted butter. Place in a special turkey bag for baking. Place in a roasting pan with $\frac{1}{2}$ cup water and cover. Bake at 400° degrees for the first hour and then at 350° for 3 more hours. Turn the turkey around in roast pan when it's half finished



"Bread Dressing"

1 qt. soft bread squares

3 eggs

2 cups milk

1 tablespoon chopped parsley

1 tsp. minced onion

1 tsp. salt

1 tsp. sage & poultry seasoning

2 tablespoons melted butter

Beat your eggs and next add milk. Then you pour the liquid over the bread crumbs and add your melted butter, parsley, onion, and seasoning. Mix well. If you like your dressing more dry add less milk.

"My Mom's favorite recipe"

6.

My Mom's Favorite Egg Omelet

This is a very simple recipe and it can be served with almost any cooked meal.



use 2 tablespoon flour
6 eggs
1 cup milk
 $\frac{1}{2}$ teaspoon salt



First take $\frac{1}{4}$ cup of the milk and mix slowly with flour until smooth. Mix in a medium sized bowl. Next beat your 6 eggs in with the flour mixture until smooth.

Then add rest of milk and salt and beat again. You don't have to beat long use a egg beater.

Next you take two 8 in cake pans.

Put one tablespoon butter in each pan. Then put on low burner until butter is nicely browned. You pour half of mixture in each pan.

You bake this in the oven at 500 degrees for 25 to 30 minutes. It will puff up in pans and look nicely browned when finished. It serves 6 to 8 people.

Recipe is from my mother





Our Favorite Potato Salad



First take 8 medium potatoes and $1\frac{1}{2}$ tsp salt.
Cook untill soft with peelings. Then cool and peel

Next use 4 hard boiled eggs "cooled"
1 medium sized onion if desired
1 cup celery sliced

you dice potatoes in small blocks then add
diced eggs, onion and celery to potatoes. Next you
make your dressing.

Take $1\frac{1}{2}$ teaspoon flour

1 teaspoon mustard

2 eggs

$1\frac{1}{2}$ cups water

$\frac{1}{2}$ cup sugar

2 tablespoon butter

$\frac{1}{2}$ cup vinegar

you mix dry ingredients together then
add eggs, vinegar, mustard and water.

Cook this untill thickened stirring constantly
and add your butter last while mixture is hot.
Let your mixture cool then add 2 tablespoon
milk whip and beat till smooth.

Then pour dressing over potato mixture
and mix lightly. Serves 6 people.

"Recipe From my mother"

Our Best Beef Stew



Take one pint of beef chunks and cook untill partly soft. Next add the rest of these ingredients and Cook for 25 minutes or untill potatoes are soft.

8 medium potatoes cut in half

8 medium sized carrots whole

1 cup sliced celery

1 pint frozen or canned peas

1 package Sipton Onion soup mix



This should make a servings for 6 people

"Also A Lettuce and Egg Salad"

"To Serve With Any Meal"

Take 1/2 head lettuce cut in pieces and fix on a medium platter. Next put on 1 cup sliced celery and slice on 4 cooled hard boiled eggs on top. Mix these ingredients and pour over salad

2 heaping tbsp Miracle Whip

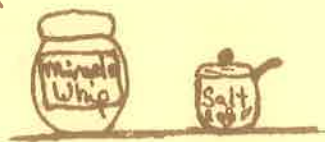
1/2 tsp sugar

1/4 tsp salt

2/7 tsp vinegar

1/4 tsp mustard

Mix and add one tbsp cream.



"Both recipes are from my sister E. Fisher."

Our Homestyle Chicken Pot Pie

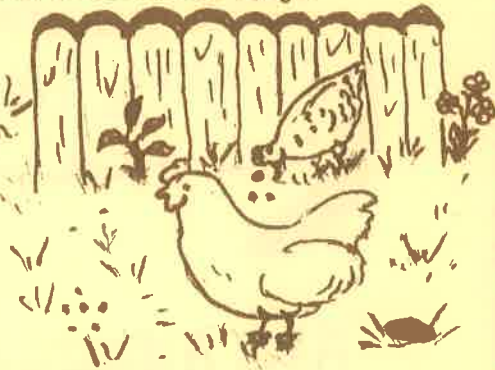
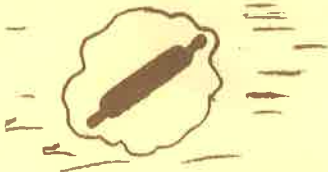
Take 1-4 pound chicken
1 teaspoon salt.

"Beef can be used in"
place of chicken if desired.

Cover chicken with
water add your salt
and cook till tender
Not completely soft.
Set aside to cool.

"For Pot Pie Dough"

1 1/2 cups flour
1/2 teaspoon salt
1 egg
1/3 cup milk



For your dough make a well in your flour and salt. Add your milk slowly and your egg. Mix till dough is manageable. If dough is too dry add a little more milk. Use a rolling pin and roll out your dough on a surface sprinkled with flour. Roll dough out as thin as possible. Use a knife or pastry wheel and cut into 2 inch squares. Take your cooled chicken and pull chicken off the bones leaving chicken in large pieces. Mix some of your chicken and broth then set rest of it aside. Bring it to a boil and drop half of your pot pie in then cover with left over broth and chicken. Now add the last of your pot pie and cover with a lid. Cook for 20 minutes. Serves 6 to 8 people

"Recipe is from my Aunt's Kitchen"

Our Favorite Apple Roll

Serve hot with cool milk or cream. This is delicious served with any meal and also good when cooled.

Take $1\frac{1}{2}$ cups granulated sugar
2 cups water "mix"

Cook to a boil and set aside

Next take 2 cups flour
4 teaspoon baking powder
1 teaspoon lard.

(Mix well till lard is gone)

Take 1 egg "beaten"
 $\frac{1}{2}$ cup milk.

Mix your egg and milk. Next add this alternately to your flour mixture till it's like pie dough. Roll out on floured surface $\frac{1}{4}$ inch thick. Then slice 3 medium cooking apples on dough and sprinkle cinnamon over top. Roll dough together like jelly roll and cut off slices $\frac{1}{4}$ inches thick. Set up right in baking dish 1 inch apart and pour your water and sugar over top. Bake at 400° degrees 35 to 40 minutes. This serves 6 people.
"Recipe is from my Aunt's Fisher"



Our Favorite Meatloaf Recipe

2 pounds hamburger

1 tsp. Salt

1/2 cup fine chopped onions

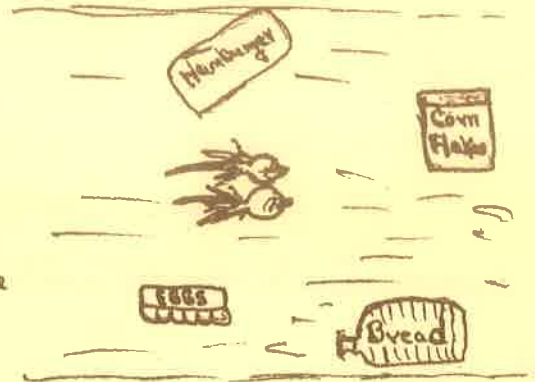
1 egg beaten smooth

1 can. 4 or 6 oz. tomato juice

1 cup bread crumbs

1/2 cup corn flakes

if desired put in 1/2 cup shredded cheese
And 1 teaspoon steak sauce.



Mix all ingredients in a large bowl
Shape as a loaf and bake in oven for
an hour and a half at 400° degrees if desired
ten minutes before finished cover top with
favorite cheese Also you should always have
meatloaf covered while baking so it doesn't dry
out. If meatloaf is too moist add less juice
and if too dry add more tomato juice. This should
make a nice serving for 8 people.

"This recipe was my mother's but I took it
and added different ingredients to our liking. Ilda Fisher"



Stuffed Worcestershire Beef Logs

- Take 1½ pounds hamburger
 $\frac{3}{4}$ cup fine bread crumbs
 $\frac{1}{2}$ cup fine chopped onions "if desired"
 1 egg beaten lightly
 1 teaspoon salt
 $\frac{1}{4}$ cup worcestershire sauce
 6 strips cheddar cheese
 6 slices bacon.



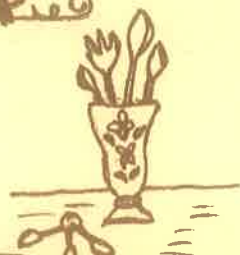
Mix all this together with your hands in a medium size bowl except cheddar cheese and bacon. After you mix this shape your hamburger as small oblong loaves around each slice of cheddar cheese. Then wrap a piece of bacon around each one or just take a half piece bacon and wrap around top. This is less expensive. It should give you 6 medium servings. Heat oven ten minutes before baking. Then bake from 18 ten to 25 minutes at 425° degrees. This can be baked on tray or cookie sheet with edges.



This recipe comes from my brother's wife N. Fisher

Our Favorite Desserts

Gooey Sho-Fly Pie



For your pie crusts use: 2 cups flour
 Recipe from my sister L. Fisher 1/2 cup crisco
 1 teaspoon salt

Mix your flour, lard and salt gently with your hand till lard is gone. Add water a teaspoon at a time and mix till dough stays in a ball. Dough should not feel wet. Take half of dough and roll out on a lightly floured board about 1/8 inch thick. Fit into a 8 inch pie plate and using a knife cut left over dough off around pie plate. Leave 1/2 inch over edge of pie plate. Then using your fingers make ridges around edge of your pie. Use other half of dough the same way for your second pie. This makes 2-8 inch pies.

"Gooey Part"

1 cup molasses
 1/2 cup brown sugar
 2 eggs "Beaten"
 1 cup hot water

"1 teaspoon soda, dissolved in water"



"Crumbs"

2 cups flour
 3/4 cup brown sugar
 1/3 cup margarine

Mix crumbs by rubbing between hands till all margarine is gone.

First put half of your gooey part divided into both pies. Then add half of your crumbs. Add remaining gooey syrup and rest of crumbs. Bake 10 minutes at 400° degrees. Reduce to 350° degrees for 50 minutes.

My Family's Best Vanilla Pies

Recipe from my Grand Mother

- 1 cup brown sugar
- 1 cup molasses
- 1 tablespoon flour
- 1 egg beaten
- 1 pint boiling water

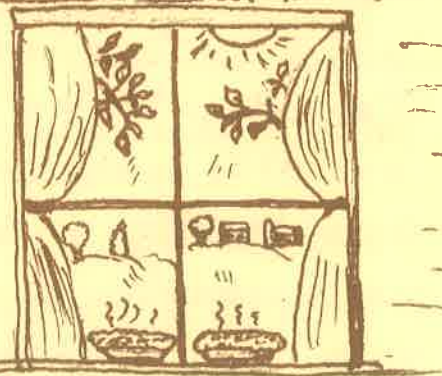


Mix and cook these ingredients to a boil
Then set aside and let cool. Next add 1 teaspoon
vanilla and set in refrigerator for 20 minutes

For pie crusts use same recipe as for
your Sho-Fly pies. **"Home Sweet Home"**

"mixture for crumbs"

- 2 1/2 cups flour
- 1 cup light brown sugar
- 1/2 cup margarine
- 1 teaspoon soda
- 1 teaspoon cream of tartar.



Mix your crumbs by rubbing mixture through
your hands till crumbs are fine and margarine
is gone. Pour cooled mixture divided in your 2
unbaked pie crusts and add your crumbs on top.
Bake at 375° degrees 40 to 45 minutes. Makes 2-bim pies

Our Easy To Make Cake "Black Joe" & Choc. Cake.

Put all these ingredients in a large bowl and mix with a hand beater.

- 2 cups brown sugar
- 2 cups flour "sifted"
- $\frac{3}{4}$ cup coca
- 2 tsp soda
- 1 tsp baking powder
- 2 eggs
- 1 cup milk
- 1 cup hot coffee
- $\frac{1}{2}$ cup wesson oil



After its beaten it will look kind of thin but this is the way its supposed to be.

Pour through a large strainer to make sure no lumps are in your cake. Then pour into a greased cake pan $12 \times 8 \times 1\frac{1}{2}$ in. Bake at 375° for 30 minutes.

Helpful Hints in Baking

"Read your recipe thoroughly before starting"
 "Make sure your ingredients are fresh"

"Recipe from sister in law N. Fisher"

"My Favorite Filled Cupcake Recipe"

First you take 4 tablespoons flour and slowly little by little mix with one cup milk until there's no lumps. Put on burner and cook until boiling, stirring the mixture all the time. Set aside and let cool.

Next mix all these ingredients in medium sized bowl:



2 cups flour

1/2 cup Coca

1 cup granulated sugar.

2 tsp. Soda

1 cup boiling water "Pour on soda"

Mix this until smooth.



Then last of all add:

1 cup mayonnaise

1 tsp. Vanilla "Best again"

Pour into cupcake papers and bake at 350° degrees for 25 minutes.



"Filling"



Cream together 3/4 cup Crisco and 3/4 cup 10X sugar. Next you add your cooled mixture and add 1 or 2 more cups 10X sugar depending on how sweet or thick you want your filling. After cupcakes are finished & cooled, take a sharp knife and cut top out then put 1 teaspoon filling in and put top of cupcake on again. Keep in refrigerator. Makes 18 teen cupcakes.

"Recipe from my sister-in-law, J. Fisher"

My Brother's Favorite Whoopie Pies

2 cups granulated sugar
1 cup shortening "Crisco"

2 eggs

1 teaspoon Vanilla

1 cup sour milk

{ 1 cup hot water }

{ 1 cup cocoa }

2 teaspoons baking soda

1 teaspoon salt

4 1/2 cups flour "sifted"



Filling

2 egg whites

1 cup Crisco

2 teaspoon Vanilla

2 tablespoons cream

Add 10% sugar untill thick and smooth.

First cream your sugar and shortening. Next add your 2 eggs and beat well. Add your vanilla and sour milk. You mix your cocoa and hot water in a separate bowl and beat till fairly smooth then mix with other ingredients. Next mix your soda and salt with a little water and add with rest of mixture. Last of all add your flour beating well. Drop by teaspoon on cookie sheet. Bake at 3:75 untill cookie springs back when touched. When cool, take one cookie and put filling on there place another cookie on top. Makes 3 dozen whoopie pies.

Filling

Beat your egg whites untill they come to a peak. Beat in Crisco, Vanilla, cream, then add your 10% sugar till smooth. Recipe From Our Neighbor

Our Best Chocolate Chip Cookies

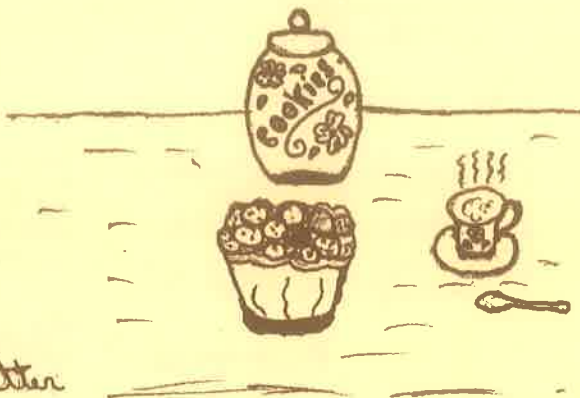
- 1 cup shortening
- 1/2 cup granulated sugar
- 1 cup brown sugar
- 1 teaspoon vanilla
- 2 eggs
- 1/2 cup coconut
- 2 tablespoon peanut butter
- 1/4 teaspoon salt
- 1 teaspoon baking soda "Dissolved in 1 tablespoon water"
- 3 cups sifted flour

1 package chocolate chips

Mix your shortening and sugar. Beat until smooth. Add your vanilla and eggs beating after each addition. Next add your coconut, peanut butter, salt, and soda mixed with 1 tbl water. Add flour beating well after each cup is added. Mix your chocolate chips in last. Bake at 350° degrees till cookie is golden brown. This makes about 3 dozen cookies.

Helpful Hints

Turn your oven on 10 minutes before using.
For cookies make one cookie first and if your cookie is too flat add more flour to your mixture.
(Recipe is from my sister S. Fisher)



Our Best Caramel Pudding

— Caramel — 

1 1/2 cups brown sugar

1/4 cup light cream

2 tablespoon butter

1 teaspoon vanilla



{ Recipe from my mother }

{ 2 quart milk }

3 tablespoon flour

3 tablespoon corn starch

3 tablespoon white sugar

5 eggs



First cook your caramel mixture bringing it to a boil
"Do not stir" Let mixture cook for 8 minutes on
low burner. When time is up set aside.

While your caramel is cooking put 2 quarts milk
in large kettle and bring to a boil. Then turn on
very low burner.

While you wait on your milk to come to a boil mix
your flour, cornstarch and white sugar in bowl then
add milk alternately till smooth. Put in 5 eggs
and beat well every thing with an egg beater.



Add your flour mixture to boiling milk. Turn burner on
high and stir at once. Stir till mixture is thick, smooth
and tiny bubbles appear. Let pudding set for 5 minutes
then stir in your caramel mixture. Stir your pudding every
5 minutes the first half hour, then pour in dishes.
Fills two medium dishes.

My Family's

Best Butter Scotch Oatmeal Cookies

Mix Well.



1 cup shortening

1 cup white sugar

1 cup brown sugar

2 eggs

1 teaspoon vanilla

"Cream shorting and sugar then add eggs and vanilla"

Sift these ingredients and mix with shortening, sugar, eggs and vanilla alternately. Beating well.

2 cups flour

1/2 teaspoon salt

1/2 teaspoon Baking powder

1 teaspoon soda

Last of all beat in,

2 cups instant oatmeal

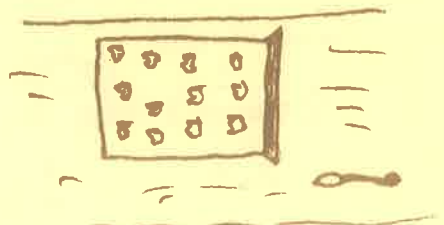
1 cup coconut

1 medium package Butter Scotch Bits

"Beat well every thing"

Drop by teaspoon on cookie sheet and bake
at 350° degrees.

"Recipe from my sister L. Fisher"



Miscellaneous

21.



Our Favorite Homemade Pizzal

2 heaping cups Bisquit

1/2 cup cold water

1 tablespoon soft butter

1 medium can Hunts Tomato Sauce

2 cups shredded cheese "Your favorite"

1/2 pound hamburger

Pizza seasoning and hot peppers if desired



First mix your water and Bisquit alternately cutting through with a fork. Then add your butter. This should make your dough easy to handle. Shape in a round ball and place on a medium round pizza pan sprinkled with flour. If dough is too damp sprinkle flour over top. Use a rolling pin or hands and spread out evenly over pan making ridges around the edge. Next you pour on your tomato sauce, sprinkle on your cheese and break your hamburger in little pieces spreading over top. Last of all add your seasoning and peppers. Bake at 350° degrees 30 to 35 minutes..

Recipe From my Sister E Fisher

My Family's Best Homemade Ice Cream

- 3 large boxes instant vanilla pudding
- 10 eggs
- 1 1/2 cups sugar
- 2 cans carnation milk regular size
- 1 quart cream
- 1 tablespoon vanilla



First mix your pudding as directions on box
And add 2 extra cups milk

Beat your 10 eggs well and add to pudding mixture.

Next add your sugar, carnation milk, cream and vanilla. Beat every thing together.

This fills a 10 quart freezer. Do not fill ice cream freezer to the top. Turn till ice cream is firm.
— Recipe from my mother —



Homemade Candy



2 small pieces parafine
2 pound Hersheys coating choc
1 box Honey graham crackers
1 jar marshmellow cream



First you melt your chocolate by using a double boiler with warm water in bottom and turned on low heat: Put your parafine about the size of a pea in with your chocolate. Melt chocolate very slow and be careful not to get any water in your chocolate or it won't be useable. Next break your graham craker in four pieces. Fill 2 pieces with marshmellow cream then dip into your melted chocolate. Set aside and let it harden. Continue this way till your chocolate is all. If you keep your candy in a tight container and stored at a cool place your candy will keep for months.

Recipe from my Grand Ma. Stoltzfus

Cake ²⁴ {Recipes of my own}

Frosting

~! Cream Cheese Icing ~!

1 - 3oz. package cream cheese "soften"

1/2 stick soft butter

2 tablespoon cream

1 teaspoon vanilla

10% sugar

First cream your soft butter and cream cheese. Next add your vanilla and cream. Last of all add 10% sugar till icing is as firm as you like. This covers a 8in. layer cake.



White Icing

1 egg white

2 Tablespoon crisco

1 tablespoon cream marshmallow.

1 tablespoon soft butter

1 teaspoon vanilla

First beat your egg white with egg beater till it comes to a peak. With hand beater blend in one tablespoon crisco. Next add 10% sugar till icing is creamy but not firm. Then blend in your marshmallow, vanilla, butter and your 2nd tablespoon crisco. Last of all add 10% sugar till icing is firm. This covers a 8in. layer cake.

—Welcome—

Come in, sit down

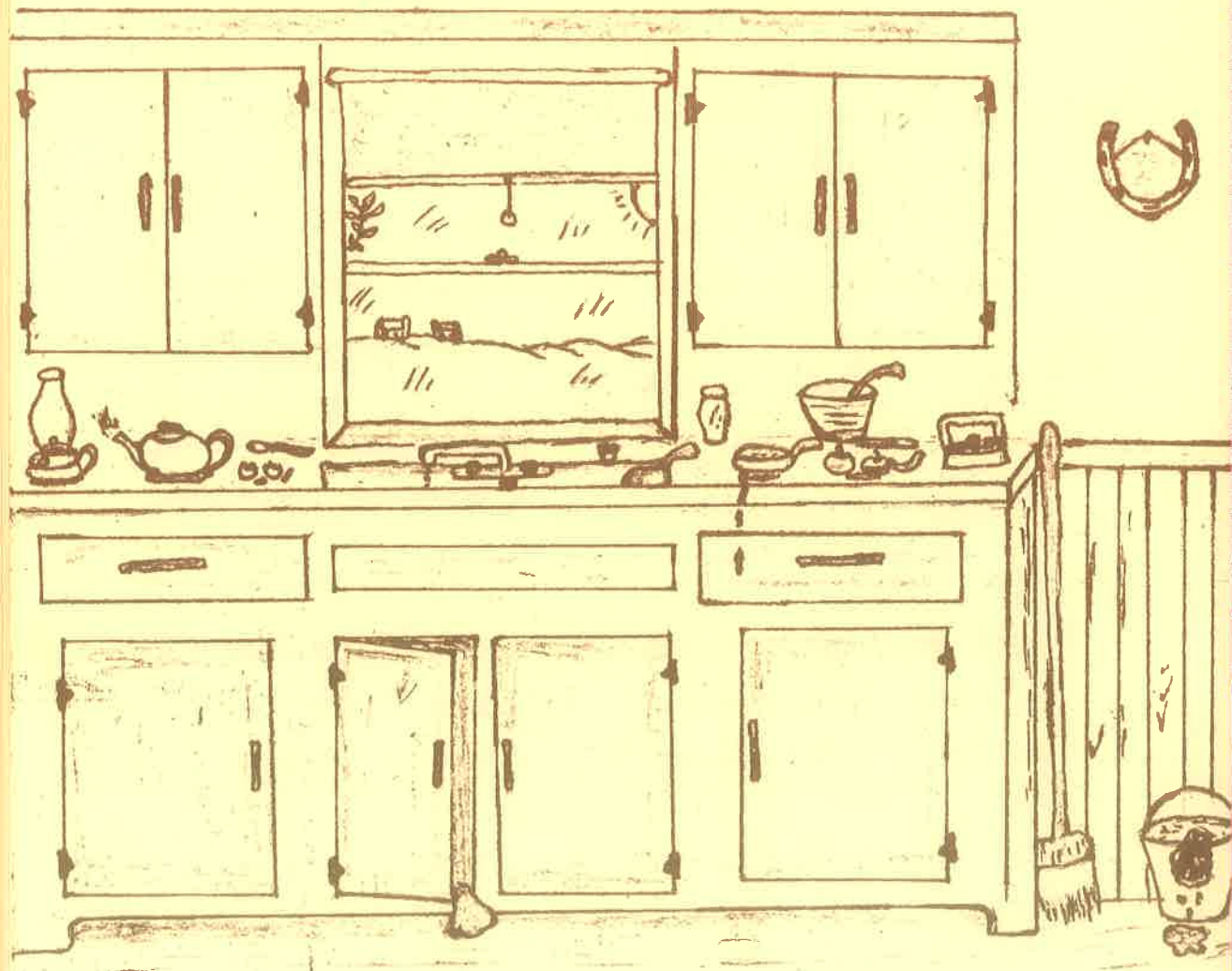
Relax, converse,

Our kitchen doesn't

Always look like this

Sometimes,

It's even worse!



Hello I'm

Sue Egan

Let's Get Acquainted

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